

L13. ANSWER 1 OF 9) FSTA COPYRIGHT 1999 IFIS
AN 89(09):H0142 FSTA FS FSTA
TI Use of acidification, low temperature, and sorbates for storage of
orange juice.
AU Li, Z.; Alli, I.; Kermasha, S.
CS Dep. of Food Sci. & Agric. Chem., Macdonald Coll., McGill Univ., Ste. Anne
de Bellevue, Que. H9X 1C0, Canada
SO Journal of Food Science, (1989) 54 (3) 674-678, 15 ref.
ISSN: 0022-1147.
DT Journal
LA English
AB Effects of acidification, and combinations of acidification, low temp. and
sorbates, on storage of orange juice were
investigated. Acidification of orange juice to pH 2.0
and pH 2.5, followed by storage at 5.degree. C, markedly reduced total
plate count and yeast + mould population during 12 wk storage. Use of
0.03% sorbic acid or potassium sorbate in combination
with acidification at pH 2.5 preserved orange juice
stored at 10.degree. C for 10 wk; vitamin C degradation was, however,
enhanced by the presence of sorbates. Relatively high concn. of vitamin C
were present in orange juice containing high levels of
microorganisms. (IFT)
CC H (Alcoholic and Non-Alcoholic Beverages)
IT Storage cold; orange juices, storage stability of
IT Stability; orange juices, storage stability of
IT pH; orange juices, acidification and storage stability
of
IT Temperature; orange juices, temp. and storage
stability of
IT Sorbic acid; orange juices, sorbates and storage
stability of
IT Ascorbic acid; orange juices, ascorbic acid in stored
IT Orange juices; storage stability of orange
juices
IT Orange juices; ascorbic acid in stored orange
juices
IT Citrus juices
IT Fruit juices
IT Vitamins

12 ANSWER 2 OF 2 CAPLUS COPYRIGHT 1999 ACS
AN 1987:561426 CAPLUS

DN 107:161426

TI **Toothpastes** containing granules which change flavor and taste during tooth-brushing

IN Sato, Hisashi; Taki, Yukio

PA Sunstar, Inc., Japan

SO Jpn. Kokai Tokkyo Koho, 6 pp.

CODEN: JKXXAF

DT Patent

LA Japanese

IC ICM A61K007-16

CC 62-7 (Essential Oils and Cosmetics)

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 62116506	A2	19870528	JP 85-257352	19851115
	JP 05058404	B4	19930826		

AB **Toothpastes** contain granules of cyclodextrin inclusion compds. in which flavoring materials are coated with a mixt. of shellac, fatty acid glyceryl esters, and fillers [10:(0.1-4.0):(10-30) by wt.]. The av. granule diam. is 1 to ^{req} 0.7 mm. These pastes, when used, change their taste and flavor as the teeth are brushed and the granules are degraded. The time elapsed for degrading the granules and changing the taste corresponds to adequate tooth-brushing time. Thus, a flavor was prep'd.

by mixing menthol 40, peppermint oil 40, carvone 5, anethole 7, orange oil 3, lemon oil 2, clove oil 1, benzyl alc. 0.1, Et amyl ketone 0.9, Et butyrate 0.1, and linalyl caproate 0.9% by wt. This flavor 2.34 and .beta.-cyclodextrin 23.4 parts by wt. were added to 150 parts by vol.

H₂O, stirred 24 h and **filtered**. The solid material was collected, dried, mixed with corn starch 49.41 and hydroxypropyl cellulose 1.6 parts, and made into granules, which were coated with a mixt. of shellac 7.5, glyceryl monostearate 0.75, and corn starch 15.0 parts by

wt. (av. diam. 0.3-0.59 mm). These granules were mixed with toothpaste base at a ratio of 10 to 1. The time required to alter the flavor during tooth-brushing was 110 s.

ST toothpaste flavor change brushing time; cyclodextrin flavorant complex coated toothpaste

IT Shellac

Glycerides, biological studies

RL: BIOL (Biological study)

(flavor granules coated by, for toothpaste)

IT Dentifrices

(flavoring granules-contg., coated, adquate brushing time in relation to)

IT 12619-70-4D, Cyclodextrin, inclusion compds. with flavoring materials

RL: BIOL (Biological study)

(coated, for toothpaste)

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IT Shellac
Glycerides, biological studies
RL: BIOL (Biological study)
(flavor granules coated by, for toothpaste)

IT 12619-70-4D, Cyclodextrin, inclusion compds. with flavoring materials
RL: BIOL (Biological study)
(coated, for toothpaste)